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Home Dressmaking.

The art of dressmaking in America has been of late years so simplified that almost any one with a reasonable degree of executive ability can manufacture a fashionable costume by using an approved pattern and following the directions printed upon it, selecting a new pattern for each distinct style, while in Europe many ladies adhere to the old plan of cutting one model and using it for everything, trusting to personal skill or luck to gain the desired formation. However, some useful hints are given which are well worth offering after the paper pattern has been chosen.

The best dress makers here and abroad use silk for lining, but nothing is so durable or preserves the material as well as a firm slate twill. This is sold double width and should be laid out thus folded: Place the pattern upon it with the upper part toward the cut end, the selvedge for the fronts. The side pieces for the back will most probably be got out of the width, while the top of the back will fit in the intersect of the front. A good yard of stuff may be often saved by laying the pattern out and well considering how one part cut into another. Prick the outline on to the lining; these marks serve for a guide for the tacking.

In forming the front side plaits be careful and do not allow a fold or crease to be apparent on the bodice beyond where the stitching commences. To avoid this, before beginning stick a pin through what is to be the top of the plait. The head will be on the right side, and, holding the point, one can begin pinning the seam without touching the upper part of the bodice. To ascertain the size of the button-holes put a piece of card beneath the button to be used and cut it an eighth of an inch on either side beyond. Having turned down the piece in front on the button-hole side, run thread a sixteenth of an inch from the extreme edge, and again another the width of the card. Begin to cut the first button-hole at the bottom of the bodice, and continue at equal distances. The other side of the bodice is left wide enough to come well under the button-holes. The button-holes must be laid upon it and a pin put through the center of each to mark where the button is to be placed. In sewing on the buttons put the stitches in horizontally; if perpendicularly they are likely to pucker that side of the bodice so much that it will be quite drawn up, and the buttons will not match the button-hole.

As to sleeves. Measure from shoulder to the elbow and again from elbow to the wrist. Lay these measurements on any sleeve patterns you may have, and lengthen or shorten accordingly. The sleeve is cut in two pieces, the top of the arm and the under part, which is about an inch narrower than the outside. In joining the two together, if the sleeve is at all tight, the upper part is slightly fulled to the lower at the elbow. The sleeve is sewn to the armhole with no cordings now, and the front seam should be about two inches in front of the bodice seam beneath the arm, but one must be guided in this by the form of the wearer.

Bodices are now worn very tight fitting, and the French stretch the material well on the cross before beginning to cut out, and in cutting allow the lining to be slightly pulled, so that when on the outside stretches to it and insures a better fit. An experienced eye can tell a French cut bodice at once, the front side pieces being always on the cross. In dress cutting and fitting, as in everything else, there are failures and discouragements, but practice overrules these little matters, and "trying again" brings a sure reward in success.

Another hint may be of benefit to persons of moderate means. They should, as a rule, dress in black or dark colors, as such are not conspicuous, and consequently do not tell their date as light articles do. A blue dress, for instance, or a red feather, how plainly they speak of the wearers identity even at a distance, and how glaringly they tell of the length of time they have been in wear.

A sensible suggestion is made in regard to the finish in necks of dresses for morning wear. Plain collars have rather a stiff appearance, tulle or crepe lisse frilling are expensive and frail, so it is a good idea to purchase a few yards of really good washing lace, about an inch and a half in depth; quill or plait and cut into suitable lengths to tack around the necks of dresses. This can be easily removed and cleaned when soiled. A piece of soft black Spanish lace, folded loosely around the throat, close to the frillings, but below it, looks very pretty; or you may get three yards of scarf lace, trim the ends with frillings, place it around the neck, leaving nearly all the length in the right hand, the end lying upon the left shoulder being about half a yard long. Wind the larger piece twice around the throat, in loose soft folds, and festoon the other yard and a half, and fasten with brooch or flower at the side.

The dresses made now at the fashionable establishments are called emergency costumes, being made either for special occasions or because the lady has money enough to pay for what she does not really need, which is certainly an advantage to the dressmaker, who must have employment at all seasons to provide the family bread.

One of these very elegant toilets is of turquoise blue surah and lake blue velvet, and is intended for fall wear as well as the watering place. The skirt is gracefully cut and edged with velvet, half veiled over with a border of Chantilly lace, no paniers or puff, trimmed with openwork embroidery, cream colored, thrown over the skirt and caught up several times; bodice with a lace ruffle over embroidered plastron, with a basque skirt in front and pulled out at the back; sleeves three-quarters long, puffed out at the armhole, with embroidered revers at the bottom. All sleeves, almost without exception, are semi-short or three-quarters long, so that long gloves or mittens must be worn.

A pretty dress for a little girl has short skirt of Japanese foulard, slashed open about half way up at regular distances to admit of a triple fold being inserted. The blouse is made of blue surah, trimmed with Venetian lace; the sleeves are half long and loose.—*Philadelphia Press.*

—It is now considered vulgar in England to display much jewelry, but an American woman with seven rings on her fingers over her kid gloves still shines like the evening star.—*Detroit Free Press.*

—The Cleveland *Leader* says that for change of air an old codfish and a hammock hung in the carriage-house does just as well as a trip to the sea-shore, and you are handy to the house in case of fire.

FARM AND FIRESIDE.

—Crops of thirty-five to forty bushels of wheat per acre are common in Western New York this year.—*N. Y. Examiner.*

—Lemons may be kept fresh for a long time by putting them in cold water and placing them in a cool place. The water should be changed every two or three days.

—An Iowa man writes to the New York *Tribune* that he has found the best cayenne pepper, put on with an ordinary pepper-box, a sovereign remedy for cabbage-worms, after years of trial.

—The *Rural New Yorker* says: The best advice we can give in fitting fields for wheat is to prepare the land thoroughly, and after it has been harrowed for the last time—harrow it again.

—The London *Gardener's Chronicle* recommends raising a high, dry mound in every poultry-yard, no matter whether the yard be an acre in extent or only a few yards square. There is nothing fowls, especially young ones, enjoy more than squatting themselves on a mound.

—When potatoes are ripe and the tops become dry they should be at once dug and put into a cool cellar. It is best to put them in small bins. Great care should be used in digging not to cut or bruise the tubers, which hastens decay. —*Chicago Journal.*

—The *Scientific American* gives the following recipe for the benefit of those who prefer to make their own baking powder: Pure cream of tartar, two pounds; bicarbonate of soda, one pound; corn starch, one ounce. All the ingredients must be *perfectly dry* before mixing, and very thoroughly mixed. One teaspoonful is required for one pound of flour. If the materials are not pure, of course the result will not be satisfactory.

—"The way," says a very positive friend of mine, "and the only way to make a peach pie, is to put whole peaches in the crust." Remove the skin, of course, and scatter sugar over the peaches just as if you were making the pie in the usual way. The flavor of the peach is thus preserved in a surprising manner, and the presence of the pit is not so objectionable as one would suppose. It is a common practice to put a few whole peaches in each can when putting up this fruit.—*N. Y. Post.*

—Fig candy is not at all difficult to make. Take one cup of sugar, one-third of a cup of water and one-fourth of a teaspoonful of cream of tartar; let the sugar and water boil until it is a pale brown color; shake the basin in which it is boiling gently, to prevent its burning, but do not stir it at all until just before you take it from the fire; then stir in the cream of tartar. Wash and cut open some figs; spread them on a platter; then pour the sugar over them. Take care to have each fig covered; set them in a cool place till the sugar has time to harden.—*Exchange.*

Management of Fowls.

Failures in the management of poultry arise chiefly from one of two causes—too much care or too little care. Some poultry fanciers who keep high-priced fowls contrive in one way or another to kill most of them by kindness. The birds are kept in ornamental palaces and treated like songsters bred in parlors. The buildings are often so tight and warm that the inmates suffer for want of pure air. They are allowed little exercise, and, as a consequence, they are lacking in vitality. They become sick on the slightest exposure, and are then dosed like feeble infants. They are subject to all kinds of diseases and ailments. They lead an artificial life, and its continuance depends on fortuitous circumstances. They produce but few eggs, and these are considered as far too valuable to eat. They are often unfertile, so they are of no value for raising chickens. Fowls with exceedingly long pedigrees which are raised in buildings fitted up with all the modern improvements and fed on dainties are chiefly valuable for exhibiting at fairs. By expending twenty-five dollars for a fancy coop, expressage and care during an exhibition, a breeder may sometimes realize a fifth of that amount in the form of a prize. The chances are, however, that he will simply learn that his rooster is somewhere deficient in the scale of points adopted at some national or international convention of poultry fanciers. It is possible that one of his tail feathers "is a little off" in color, or that one of the notches in his comb is not sufficiently well marked. At any rate, he is "not quite up to standard" according to the highest acknowledged authority in poultry science.

Other persons keep quite a different kind of fowls and devote scarcely any care or attention to them. No attempt is made to improve the old barn-yard strain of fowls, or even to infuse new blood into it. They practice "breeding in-and-in" till the stock "runs out." If the birds have any protection at all they find it under barns and out-buildings or on the sides of straw-stacks. They have a chance to roost in the branches of shade trees, on the tops of buildings, or the upper rail of fences. Chickens that have not the ability to reach high elevations are obliged to find a resting place on the ground, where their rest is quite likely to be disturbed by predatory animals and birds. Possibly a few of "the fittest survive," but if they do their lives are prolonged in consequence of their ability to contend with their enemies and to endure almost any amount of hunger and exposure. Their only means of obtaining food is that which wild fowls possess. As they have poorer means of locomotion they have fewer opportunities to procure proper food. They are allowed to range at large during the winter when there is no vegetation to damage, and when there is little they can pick up to eat. During the time there are insects, fruits, vegetables and grain to eat they are kept penned up. They are then fed raw corn, and are allowed a few bits of gravel, which are supposed to serve an excellent purpose in aiding digestion and improving the appetite. Occasionally some water is placed in the yard in a tin pan, from which it soon evaporates, or in which it becomes so warm or impure that no living thing will taste it after the first trial. Persons who keep fowls in this way during the summer think snow is an excellent substitute for water during the winter, and allow their birds to eat of it, if they desire. These persons, like those first named, find poultry-raising unprofitable.—*Chicago Times.*

—There is a kind of dwarf kangaroo in the staked plains of Northern Texas. Its body is about eight inches long; its fore legs are not more than an inch and a half or two inches in length, while its hind legs are all of six inches. It has a tail about eight inches long, completely bare except a tuft of long hair at the end, and a ridge of short hair on its upper part. It is also a marsupial, the pouch being well developed. It is of a soft blue color. Its only mode of locomotion is by jumping, precisely like the kangaroo. It can jump eight or ten feet.

English Tenantry.

It may be interesting to some to know something about the tenantry in England, as the custom differs widely from ours in reference to renters, or tenants. The entry on tenantry farms takes place at Michaelmas, the outgoing tenant retaining a right to the barns, etc., until his crop is all sold, and the incoming tenant has to pay his predecessor for certain acts of husbandry, such as plowing fallows, land manured from which no crop has been taken, etc. These charges often amount on the purely arable lands in the counties of the south to from £6 to £8 per acre, a heavy pull on the tenant's purse, and more than the price of lands in many parts of the United States. The stable accumulations of the year and the straw are the landlord's, and belong to him and follow the farm. A tenant, it will be seen, having to pay for all this, unless quite well off, can not afford to pay for much "pedigree" stock, for it requires at least from £10 to £12 per acre to get started. The rents vary from 3s. to £10 per acre, the one for poor sheep farms on the chalk and poor clays, the other for fine loams, which are payable half-yearly. Laborers are all paid in hard cash every Saturday night. The items of rent and labor on a farm of 500 acres will amount to something like £2125, that is including rates, tithes, etc., all of which, except a little help from the sheep flock, must come out of the tenant's capital. Nothing is counted in the above estimate for artificial manures, the outlay for which often amounts to more than the rent. So it will be seen that the tenant must be able to pay all expenses for the first year, which no man, without considerable means, is able to do. There is no custom there, as in this country, of giving a portion of the crop in payment for rent, and consequently the very poor farmer there has but a poor show to rise in the world.—*San Francisco Farmer.*

—Among the most remarkable natural echoes is that of Eagle's Nest, on the banks of Killarney, in Ireland, which repeats a bugle call until it seems to be sounded from a hundred instruments; and that on the banks of Naha, between Bingen and Coblentz, which repeats a sound seventeen times. The most remarkable artificial echo known is that in the Castle of Simonetta, about two miles from Milan. It is occasioned by the existence of two parallel walls of considerable length. It repeats the report of a pistol sixty times.—*N. Y. Sun.*

—The railroads have made a new rule by which limited tickets from New York to Chicago, formerly good for three days, are good only on a continuous train, the passenger who stops over being charged $23.25, or $4.75 more than the price of the limited ticket. Before this regulation, the passenger with three days of limited ticket had thirty-six hours to spare between Chicago and New York. The officers admit that there is a great deal of complaint about this restriction.—*N. Y. Herald.*

—Some one has started the story that Beecher has made a fortune of $2,000,000 out of his literary work. His entire fortune does not exceed $50,000, and half of that has been saved from his salary as a preacher.—*N. Y. Herald.*

"I AM ell-ated," said the eel, as he passed into the whale's mouth. "How Jo-nah!"—*The Judge.*

HANLAN is not interested in mining operations, notwithstanding he has made so much money out of his oar.—*Boston Transcript.*

TO CHANGE window glass to tin--take pains to leave the window open when it rains and it will beat in.

THE Colorado beetle has traveled to Europe, but the mosquito stays to hum.—*Boston Commercial Bulletin.*

IF anything will give a goat the headache and teach him the first principle of astronomy, it is a combat with a cast-iron dog.

THE MARKETS.

NEW YORK, Sept. 30, 1882.

CATTLE—Exports	$11 00	@	$14 00
COTTON—Middling	....	@	12
FLOUR—Good to Choice	5 00	@	8 00
WHEAT—No. 2 Red	1 05	@	1 06
No. 3 Red	1 03	@	1 04
CORN—No. 2	69	@	70
OATS—Western Mixed	32	@	40
PORK—Standard Mess	21 25	@	21 50
ST. LOUIS.			
COTTON—Middling	....	@	11¾
BEEVES—Exports	6 00	@	6 50
Fair to Good	4 50	@	5 50
Native Cows	2 50	@	4 00
Texas Steers	3 00	@	4 50
HOGS—Common to Select	7 25	@	9 00
SHEEP—Fair to Choice	3 00	@	4 00
FLOUR—XXX to Choice	4 00	@	5 00
WHEAT—No. 2 Winter	90	@	91
No. 3 "	86	@	87
CORN—No. 2 Mixed	60	@	61
OATS—No. 2	30	@	31
RYE—No. 2	55	@	56
TOBACCO—Dark Lugs	5 00	@	6 00
Medium Dark Leaf	7 50	@	8 50
HAY—Choice Timothy	13 00	@	14 00
BUTTER—Choice Dairy	22	@	24
EGGS—Choice	20	@	21
PORK—Standard Mess	22 00	@	22 50
BACON—Clear Rib	15	@	15¼
LARD—Prime Steam	12	@	12¾
WOOL—Tub-washed, medium	33	@	35
Unwashed	23	@	25
CHICAGO.			
CATTLE—Exports	6 50	@	7 00
HOGS—Good to choice	7 50	@	9 00
SHEEP—Good to choice	4 00	@	4 60
FLOUR—Winter	6 00	@	7 00
Spring	5 00	@	7 00
WHEAT—No. 2 Spring	1 07	@	1 08
No. 2 Red	1 07	@	1 08
CORN—No. 2	58	@	59
OATS—No. 2	31	@	33
RYE	58	@	59
PORK—New Mess	21 00	@	21 50
KANSAS CITY.			
CATTLE—Native Steers	4 75	@	5 75
" Native Cows	2 50	@	3 50
HOGS—Sales at	7 50	@	8 50
WHEAT—No. 2	76	@	77
" No. 3	70	@	71
CORN—No. 2 Mixed	47	@	50
OATS—No. 2	29	@	31
NEW ORLEANS.			
FLOUR—High Grades	4 75	@	5 25
CORN—White	81	@	83
OATS—Western	42	@	43
HAY—Choice	20 00	@	21 00
PORK—Mess	22 50	@	23 00
BACON—Clear Rib	15¾	@	16
COTTON—Middling	....	@	12

A BRAVE RECRUIT.—Tom was a very good boy, sharp and intelligent, but had the reputation of being a coward. Almost anything would excite his nerves or timidity. But he got patriotic when the war began and entered in the three months' service. He was in the skirmishes on several occasions, but was in no regular battle. He behaved splendidly, and almost blotted out the reputation he had at home. The boys in his company had all confidence in him. When Tom returned home he knew more of the world than he did when he left. Some of his old chums who did not go to war edged around him to hear him talk. "Boys, you may laugh and wink," said Tom, "but you don't know what hard times is; you couldn't spell it in less than three months." "Tell us, Tom, how it was." "Well, sir, for a whole week at a time we had nothing but hot biscuit, butter and chicken and all such light diet as that to live on. It's no wonder I am weaker." "Well, Tom, how about the fighting!" "I'll tell you; according to my record, I killed as many of them as they did of me!"—*Detroit Free Press.*

STRANGE that a Græco-Roman wrestling match should draw a house full of people. It is only a try-fling affair at best.—*Boston Transcript.*

GENTLEMAN on the car takes an excellent cigar from his pocket and just as he is about to light it recollects that his fellow-traveler may object to tobacco-smoke. Accordingly, the cigar between his finger and thumb, he turns to his vis-a-vis and and says politely: "I beg pardon, sir, but perhaps——" "O, thank you; with pleasure!" And the other traveler takes the cigar and smokes it. (P. S. —Of course it was the polite man's last weed.)

WHAT kind of a field is older than you are? One that is pasturage.

THEY call them war-clouds because they are brought about by the reigning powers.

"SOMETHING left over from the fight of yesterday," was the Duke of Wellington's definition of hash.

A YOUNG lady of this city calls an admirer who weighs close on to two hundred and fifty pounds her Jum-bean.—*Elmira Telegram.*

TEMPORARY insanity—time "out of mind." —*Montreal Witness.*

A MAN is known by the company he keeps away from.—*N. O. Picayune.*

THE thermometer, like a man, rises by degrees.—*Texas Siftings.*

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